

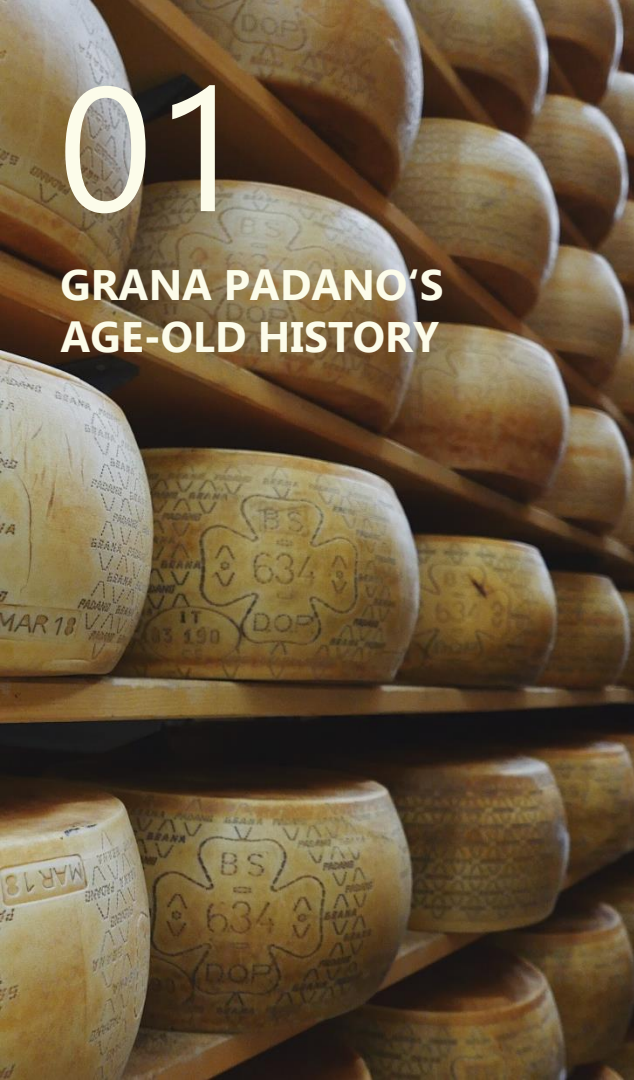
# GRANA PADANO AND THE PROTECTION CONSORTIUM

2022 July



# 01

**GRANA PADANO'S  
AGE-OLD HISTORY**



# 02

**PROTECTION AND  
PROMOTION**



# 03

**THE FACTS BEHIND  
THE WORLD LEADER**





# Grana Padano's age-old history

- Created in 1135 in the Abbey of Chiaravalle and called *caseus vetus* (old cheese)
- A hard cheese permitting long-term conservation of the surplus milk produced
- Because of its grainy characteristics, it became known as "formaggio di grana" (grainy cheese), or more simply grana
- It was classified according to the province of origin
- 1954: by national law, it is officially named Grana Padano
- 1955: PD 1269 - 30 October - Grana Padano D.O.C
- 1996: CE reg. no. 1107/96 - 12 June- Grana Padano P.D.O.



# The Consortium's Activities



VIGILANCE



CONTROL



PROMOTION



# Aim and role of the Consorzio Tutela Grana Padano

- Non-profit making organisation
- Charged with protecting, promoting and enhancing the product, providing consumer information and generally taking care of the interests regarding its P.D.O. status
- Helps supervise and safeguard P.D.O. status from abuse, unfair competition, imitation, improper use of designation and any other behaviour forbidden by law during all stages of production, transformation and trade
- Promotes scientific and market research keyed to improving means and methods of production and marketing of Grana Padano cheese
- Has created and registered the “Grana Padano” trademark in Italy and numerous other countries.



# The Consortium and P.D.O. Logos



# Grana Padano: Three Vintages, Three Delicacies



**OLTRE 16 MESI**



# GRANA PADANO



Grana Padano aged from 9 to 16 months, has a delicate taste with a remarkable milky flavour.  
Soft textured, pale straw-coloured cheese, which hasn't yet acquired the grainy structure typical of Grana Padano.  
Ideal as a table cheese. Excellent when grated.  
Highly versatile, ideal for eating regularly and everyday cooking.





# Grana Padano Oltre 16 Mesi



**OLTRE 16 MESI**

Grana Padano that is aged over 16 months is really tasty but not overpowering, with an aroma of hay and dried fruit. It has a marked straw-coloured shade, a grainy texture with evidence of calcium lactate crystals and a flaky structure. This is an excellent table cheese and it is also ideal for grating. Perfect for the enthusiastic cooks who are always looking for that elusive “magic touch”.



# Grana Padano Riserva



Aged for at least 20 months, Grana Padano Riserva is distinctly grainy in texture, and has a consistent deep straw-yellow in colour. When aged for 24 months or more, it acquires a richer, fuller flavour, but without becoming too aggressive. Besides being a special ingredient in a great variety of dishes, Grana Padano RISERVA also works extremely well when served as part of a luxurious cheese-board with nuts, fruits and chutneys. A choice for gourmets and connoisseurs!

2021 Riserva production: 517.994  
wheels

# Zona di produzione e grattugiatura



# Consortium Tutela Grana Padano

129

PRODUCER COMPANIES

142

PRODUCER DAIRIES

149

AFFINEURS

200

PACKAGERS

32

PRODUCT AREA

*- provinces from Piedmont to Veneto*

13

PROVINCES

*where the production is today largely concentrated*

3.974

N. OF FARMS

*milk producers*

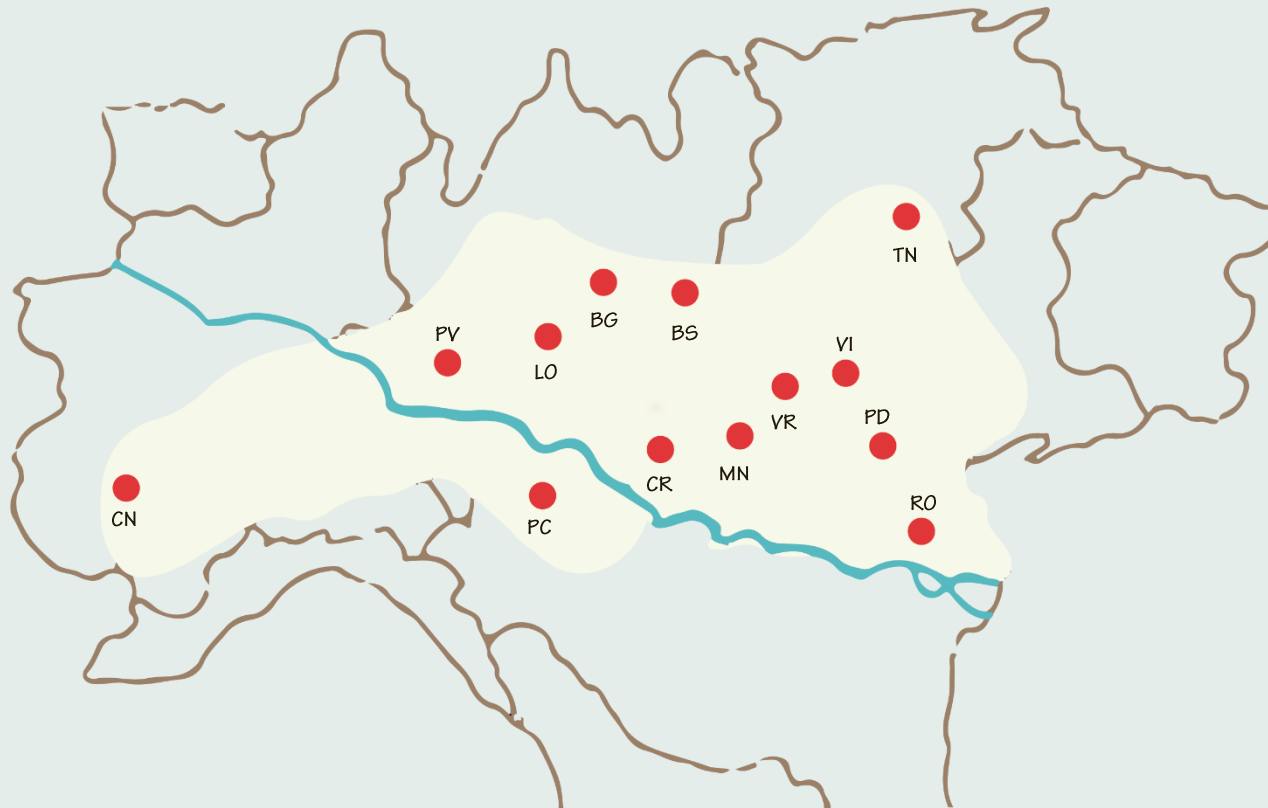
40k

N. OF WORKERS

*in the entire sector*



# Active Production Provinces



# THE PRODUCTION 1996 - 2022



# Production 2021

PRODUCTION	5.234.443 wheels (-0,40% over 2020), equivalent to 203.289,555 tons (-0,16)
RISERVA	517.944 wheels
GSP AT PRODUCTION (VALUE)	€ 1.920.000.000 (1.598.381.503,49 GBP)
GSP AT CONSUMPTION (VALUE)	€ 3.320.000.000 (2.763.868.016,45 GBP)
DIVISION OF ANNUAL PRODUCTION	62,72% Cooperatives, 37,28% Industries
MILK USED TO MAKE GRANA PADANO	2.773.653,709 tons
EXPORTS 2021	2.240.335 wheels (+7,07%) accounting for 44% of production

# Production 2021 - 2022

MONTH	WHEELS 2021	WHEELS 2022	± % vs 2021
January	499.542	488.948	-2,12
February	471.628	457.697	-2,95
March	535.033	512.654	-4,18
April	516.438	498.749	-3,43
May	506.414	485.284	-4,15
June	440.816	432.963	-1,78
July	367.662	369.778	-2,14
August	364.593		
September	323.613		
October	369.980		
November	376.905		
December	461.919		
Total	5.234.443	3.236.073	-3,04
Variation %	-0,40 <sup>1</sup>	-3,04 <sup>1</sup>	
Total Tons	203.289,555		
Medium Weight per wheel	38,84		



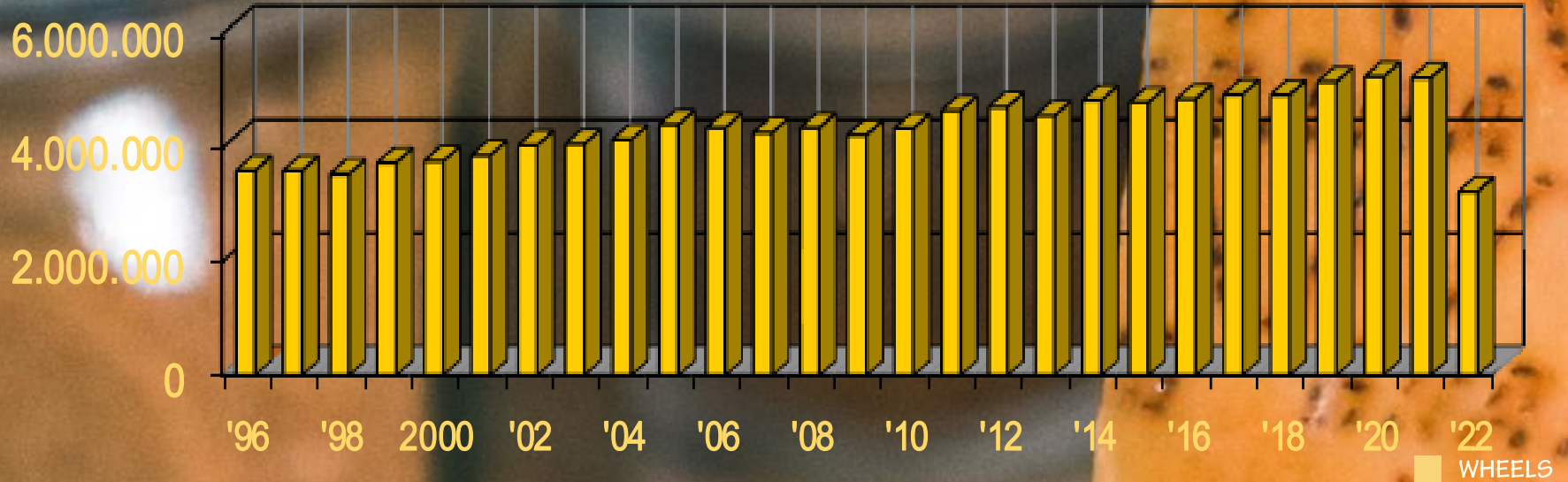


# Production 1996 - 2022

YEAR	WHEELS	YEAR	WHEELS
1996	3.600.000	2010	4.345.993
1997	3.600.000	2011	4.658.957
1998	3.544.341	2012	4.721.234
1999	3.740.134	2013	4.565.337
2000	3.770.108	2014	4.840.019
2001	3.869.189	2015	4.801.929
2002	4.047.207	2016	4.859.592
2003	4.068.673	2017	4.942.054
2004	4.147.262	2018	4.932.996
2005	4.411.862	2019	5.164.759
2006	4.356.881	2020	5.255.451
2007	4.271.513	2021	5.234.443
2008	4.355.347	2022	3.236.073
2009	4.227.920		



# Production 1996 - 2022





# THE EXPORT

THE WORLD'S BEST-SELLING PDO CHEESE

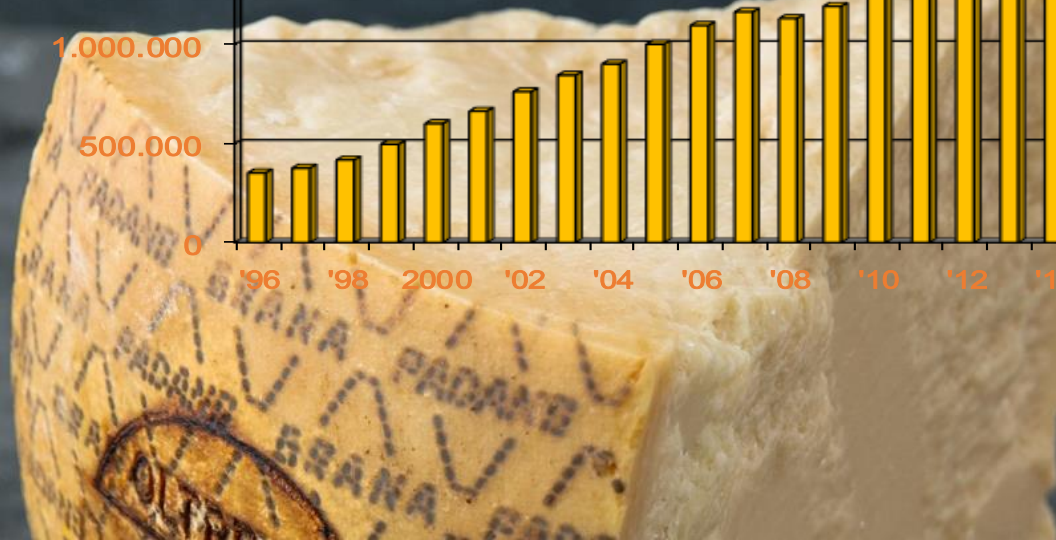
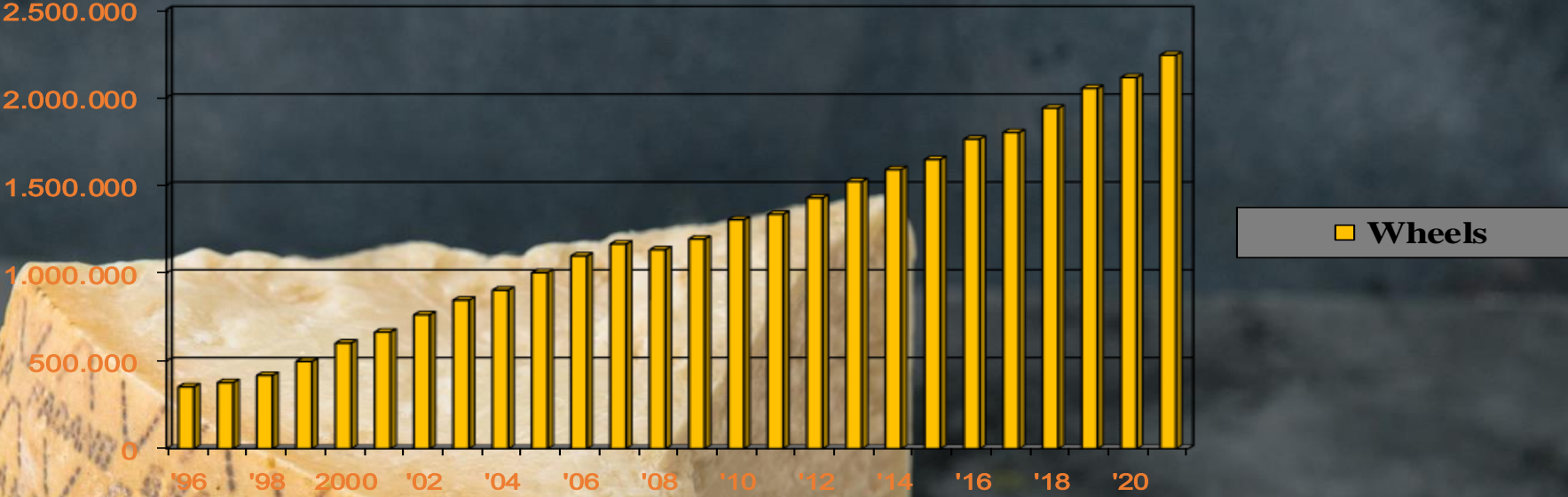




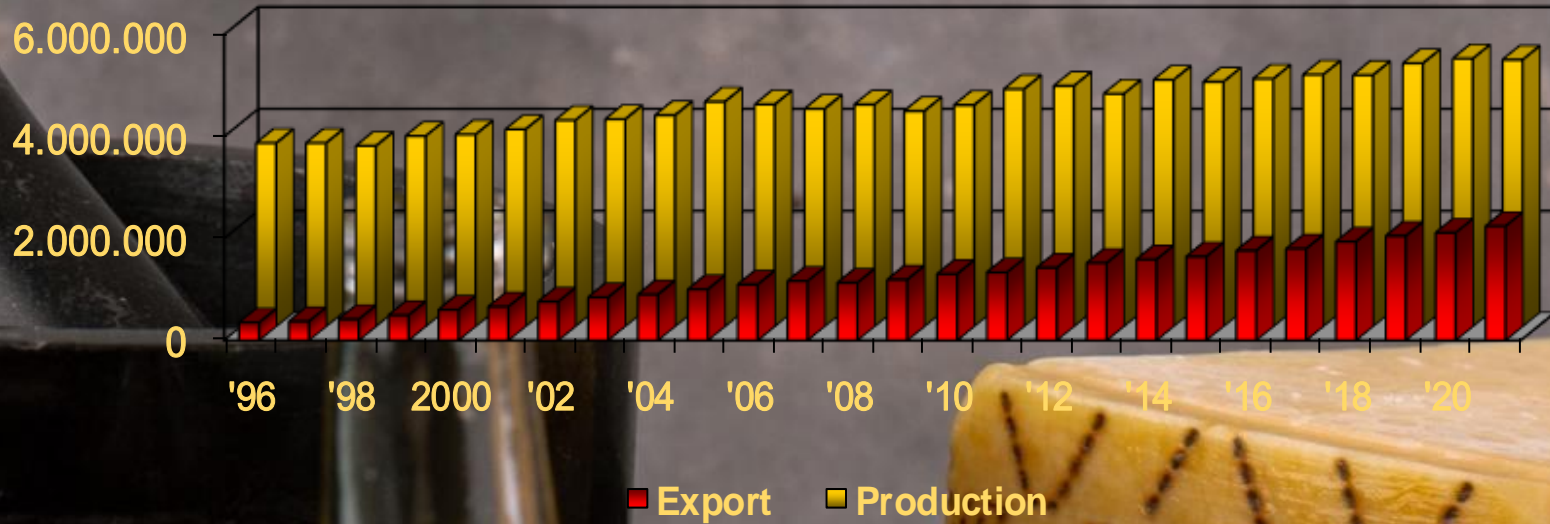
# Export 1996 - 2021

YEAR	WHEELS	YEAR	WHEELS
1996	351.704	2009	1.193.000
1997	375.913	2010	1.303.114
1998	416.969	2011	1.334.300
1999	496.009	2012	1.427.300
2000	600.792	2013	1.519.646
2001	663.319	2014	1.588.000
2002	761.675	2015	1.646.008
2003	845.000	2016	1.761.839
2004	901.946	2017	1.799.227
2005	1.002.007	2018	1.938.328
2006	1.096.504	2019	2.051.125
2007	1.164.487	2020	2.112.870
2008	1.132.000	2021	2.240.335

# Export 1996 - 2021



# Export/Production 1996 - 2021



# Export Markets 2021

CONTINENTS	NR. WHEELS	± % VS 2020
World	2.240.335	+ 7,07
E.U.	1.690.013	+ 5,72
Europe	1.862.833	+ 5,93
Not E.U.	550.322	+11,43

## Export Top Ten 2021

	<u>COUNTRIES</u>	<u>Nr. WHEELS</u>	<u>VAR. %</u>
1°	GERMANY	581.246	+2,83
2°	FRANCE	256.645	+8,30
3°	BELGIUM, HOLLAND, LUXEMBOURG	188.907	+14,92
4°	U.S.A.	172.486	+14,54
5°	SWITZERLAND	137.604	+4,44
6°	UNITED KINGDOM	127.567	-11,17
7°	SPAIN	118.993	+4,06
8°	AUSTRIA	75.602	+5,54
9°	CANADA	64.371	+3,85
10°	SWEDEN	62.633	+20,04



THANK YOU.

